



## What's in your CSA farm share!

**'Red Gold' Potatoes**—Store in fridge for up to 2 weeks. Great for roasting and boiling.

**Parsley**—Store in plastic bag in fridge for up to 1 week.

**Leeks**—Store in the fridge for 2 weeks. Make sure to clean well to remove dirt!

**Kohlrabi**—Store in the fridge for 2+ weeks. Peel well and store leftover after it is cut in plastic bag in fridge. Roast, steam, sauté, grate into salad!

**Romaine Lettuce**—Store in plastic bag in fridge for 1 week.

**Russian Kale**—Store in plastic bag in fridge and keep leaves covered to prevent wilting. Remove tough inner midrib before cooking.

**Onions, Red and Yellow**—Store at cool room temp for up to 2 weeks.

**'German Red' Garlic**—Store at cool room temp for 1+ weeks.

**Rainbow Carrots**—Store in plastic bag in fridge for 2 weeks.

**'Delicata' Winter Squash**—Store at room temp for 1+ weeks. Inspect weekly for signs of decay and cook promptly.



Ripley Farm is a MOFGA Certified Organic farm and we spray NO chemicals. Although we wash all our produce, we still recommend rinsing it to remove any grit before enjoying.



## RIPLEY FARM

Eugene and Mary Margaret Ripley  
62 Merrills Mills Road  
Dover-Foxcroft, ME 04426  
207-564-0563  
www.ripleyorganicfarm.com  
ripleyfarm@gmail.com

Thank you  
for a great  
season!

October 19, 2016—Summer pick-up 16 of 16

Dear Members,

Thank you for participating in our CSA program this season! Our family and employees here at Ripley Farm are blessed to have your support! Don't worry; returning members always get first dibs to sign up again. We will let you know in December when we open registration, and hope you will join us again in 2017.

There are always ups and downs on our small farm, and overall we are thrilled with the array of veggies we were able to provide you, our beloved Summer CSA members, in this droughty year. The summer crops like summer squash, cukes, and beans thrived. And tomatoes for eleven weeks?! *That* has never happened before!

The one disappointment I cannot disguise from this season is our potatoes. Between the drought and insect infestation our harvest this year was greatly diminished. This final week we hope you'll enjoy our Red Golds, which are great as part of a platter of roasted veggies I often make. Chop potatoes, carrots, kohlrabi, onions, beets, squash, etc. into bite size pieces, and lay one layer thick on baking sheet. Drizzle on olive oil, salt, pepper, and optional dried herb like thyme and roast at 400 turning once or twice until cooked through, probably 45 minutes.

So do we take the rest of the winter off? Sounds good! Nope, we don't. From here though the first week of November, we are super busy planting and mulching garlic and getting the last of the crops out of the ground before winter including more carrots, turnips, and rutabaga that we wholesale through March and our live perennial plants that we sell to Fedco Trees in March. Between selling our storage veggies, planning next season, building and repairing farm equipment and infrastructure....before we know it, it's April and spring planting season again! We were happy to kick off our winter sales season this week with our first large wholesale shipment of over two tons of root crops to the Crown of Maine Organic Cooperative to be distributed throughout the state and beyond. Here's a sample of our rainbow carrots that made up part of the COMOC order this week!

Now to the elephant in the box. What *is* that thing? It is a bird. It is a plane. No, it is kohlrabi! This sweet relative of cabbage and broccoli has a crisp flesh similar in texture to water chestnuts. The one trick to loving kohlrabi is to make sure to peel it well enough. Get your peeler ALL THE WAY down to the pure white flesh inside, discarding the tough green fibrous outer skin. We have many recipes on the website for kohlrabi including salads, sautés, fritters, and roasted with squash. Try it out, y'all!

Thanks for a great season!

### Carmen's Delicata and Kale Salad

Delicata squash, seeds removed and chopped  
(with skin on)  
1 bunch kale, rinsed, midribs removed, and torn  
into bite size pieces  
4 TBLS olive oil  
1 TBLS vinegar  
salt and pepper to taste  
parsley, minced

Toss squash with a little oil and roast in oven until soft at 400\* for about 20-30 min. Meanwhile, whisk together & pour dressing over kale and massage for 5+ minutes to mix and soften. Cool squash and add to kale. Toss to mix and serve cold. PS: Yes, you can eat the skins, says Carmen. ☺